

科目：食品微生物學

系所組：食品科學系

1. Define the following terms: (5 items, 4 points each)
 - (1) sufu
 - (2) probiotics and prebiotics
 - (3) preservatives
 - (4) hops
 - (5) rennet
2. What are endotoxins and exotoxins? List three foodborne pathogens which produce the toxin of each one. (15 points)
3. Describe the sampling and preparative steps to determine the aerobic plate count of the following samples. (15 points)
 - (1) meat balls stored at -20°C .
 - (2) surface of the table.
 - (3) butter stored at room temperature.
4. List factors affecting the growth of microorganisms in foods. (10 points)
5. Describe the microbial factors that affect antimicrobial activity. (10 points)
6. List the factors affecting food spoilage. (10 points)
7. How does *tert*-Butylhydroquinone (TBHQ) affect microbial growth? (5 points)
8. Define and explain the following terms. (3 items, 5 points each)
 - (1) microbial spoilage
 - (2) food poisoning
 - (3) microbial inactivation

※ 注意：1. 考生須在「彌封答案卷」上作答。

2. 本試題紙空白部份可當稿紙使用。

3. 考生於作答時可否使用計算機、法典、字典或其他資料或工具，以簡章之規定為準。